



## A Little History...

Way back in 1922, the entire Rhine Channel was composed of fish canneries (our own cannery row). Fishermen would bring their catches and exchange them for already canned fish (primarily albacore). In 1973 a group of local businessmen, led by Bill Hamilton, restructured our current building. He filled it with all types of decorative cannery equipment and created the first Cannery Restaurant. The restaurant was a popular casual Newport Beach restaurant for over 20 years. Come 1999, the property was destined to be torn down to make way for a modern condominium project. In stepped Jack Croul, a long time local, who simply didn't want to see his community lose an iconic landmark. With his generous assistance and support The Cannery reopened in 2002. Ron Salisbury (the owner) and Jack have been dedicated to not only preserving the historic building, but working to create a restaurant that best captures the Newport Beach lifestyle.

## APPETIZERS

### HALF DOZEN OYSTERS

traditional or dressed .....20

### APPLES & BRIE

granny smith, brie, walnuts, arugula,  
white balsamic vinaigrette .....12

### YELLOWFIN TARTARE

black truffle, pinenuts, micro wasabi,  
yuzu, taro chips .....22

### CRAB CAKE

avocado creme fraiche, fine herbs,  
fennel pollen and lemon salt .....22

### GUAJILLO CHARRED OCTOPUS

black garlic, roasted dutch potatoes,  
chorizo vinaigrette .....20

### SHRIMP COCKTAIL

cocktail sauce, green goddess .....22

### BEER STEAMED MUSSELS & CLAMS

shallots, fine herbs, pomme frites .....20

### FRIED CALAMARI

yuzu aioli, cocktail sauce .....19

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: Please Note that *sushi* items are prepared in :  
: a separate kitchen and timings may vary. :  
: .....

### CANNERY ROLL

tuna, avocado, sriracha, unagi sauce,  
crab meat, cucumber .....27

### "911" ROLL

yellowtail, jalapeño, chili oil, spicy tuna,  
shrimp tempura, cucumber .....27

**SEAFOOD PLATTER** 80  
1 (4 oz) maine lobster tail,  
4 crab claws, 6 cocktail shrimp,  
6 oysters, traditional accompaniments

**SEAFOOD TOWER** 140  
2 (4 oz) maine lobster tails,  
8 crab claws, 12 cocktail shrimp,  
12 oysters, traditional accompaniments

## FROM THE WOOD BURNING GRILL

Steaks are proudly sourced from Revier Family Farms

### BODHI'S FILET MIGNON

8 oz revier farms, cheesy mash,  
red wine demi .....52  
add tristan island lobster tail .....MP

### PRIME RIBEYE

12oz greater omaha ribeye, cheesy mash,  
red wine demi .....65  
add tristan island lobster tail .....MP

### MARY'S ½ CHICKEN

rosemary garlic rub, spiced yogurt,  
eggplant, naan ..... 38

### SURF & TURF

filet mignon, 4oz tristan island lobster tail,  
red wine demi glaze, drawn butter,  
mashed potatoes and green beans ....MP

### AUSTRALIAN LAMB LOIN

coffee crust, broccolini,  
baby dutch potatoes, demi-glaze .....42

### BRAISED SHORT RIBS

cipollini onion, mashed potatoes,  
demi-glaze .....40

### LADY LARKIN BURGER

brie, arugula, tomato, black truffle aioli,  
brioche bun, served w/ fries .....28  
Add Bacon\$2

### NEW ENGLAND CLAM CHOWDER

brioche croutons .....12

### BUTTERNUT SQUASH BISQUE

lobster, french curry,  
crème fraiche, pepitas .....14

### ORA KING SALMON

braised endive, honey balsamic reduction,  
cara-cara, watercress .....39

### BACON CRUSTED MAHI MAHI

caramelized leek tart, roasted apples,  
radicchio .....35

### GRILLED WHOLE BRANZINO

farro, butternut squash, fennel,  
lemon-basil chimichurri .....40

### CHILEAN SEABASS

black tea-yuzu dashi, bok choy,  
udon, daikon .....52

### SCALLOPS

maple glazed brussel sprouts,  
garlic potato puree, bacon vinaigrette ....46

### CIOPPINO

smoked tomato brodo, mussels, clams,  
shrimp, catch of the day-served with  
toasted garlic herb bread .....49

## SOUPS & SALADS

### CAESAR SALAD

house made brioche croutons,  
parmesan cheese, anchovy .....13

### WEDGE SALAD

iceberg, point Reyes blue cheese, tomato,  
applewood smoked bacon, red onion .....15

## MAINS

### WILD MUSHROOM RISOTTO

maitake, king oyster, blue foot,  
truffle essence, parmesan, herbs .....36

### SHRIMP JAMBALAYA

creole velouté, andouille sausage, rice,  
corn bread crumbs .....46

### LOBSTER ROLL

maine lobster, top load bun, old bay aioli,  
lemon oil, served with french fries .....40

### FISH & CHIPS

beer battered halibut, tartar sauce,  
french fries, cole slaw .....34

### GRILLED SWORDFISH TACOS

smoked pineapple pico de gallo, cabbage,  
pasilla crema, guacamole, blue corn tortillas.  
with frijoles del rancho & queso cotija .....29

### JACK'S CATCH OF THE DAY

green beans, mashed potatoes,  
caper butter sauce .....MP

## SIDES

WILD MUSHROOMS .....12

MAPLE GLAZED  
BRUSSEL SPROUTS .....9

GRILLED BROCCOLINI .....12

FRIJOLE DEL RANCHO .....9

SEASONED FRIES .....8

HARICOT VERT .....9

MASHED POTATOES .....9

20% gratuity will be applied to all parties of 8 guests or greater.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The 1923 Restaurant Group Family

